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Canning Tomatoes

Tomatoes are the easiest of all vegetables to can at home. But you need good fresh tomatoes for good canned tomatoes. Choose the finest and best—picked from your Victory Garden or brought to the market fresh from nearby farms.

Come next winter, home-canned tomatoes will save you points in your ration book . . . and give you vitamin C and other food values stored on your pantry shelf.



KNOW YOUR JARS AND HOW TO SEAL THEM

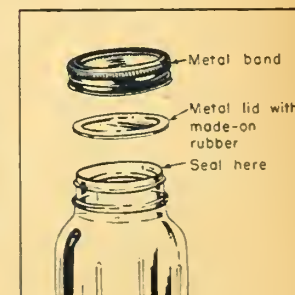


1. Besides good fresh tomatoes you need glass jars with tops to seal them airtight. Use only jars free from cracks and nicks.



With this 3-piece cap—metal band, glass lid, and rubber—fit rubber to underside of the lid. Place lid, with rubber side down, on top of the jar. Screw the band on firmly . . . then *turn back almost a quarter turn.* After jar with food in it has been boiled and taken out of the water, *screw the band on tight.*

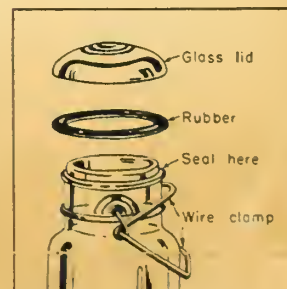
2. You'll need a deep, large kettle for boiling the jars after they are filled with tomatoes. Any clean pot or pail with a lid will do, if deep enough for a rack to keep the jars off the bottom and let water cover the jar tops an inch or two. If you don't have a rack, make one out of wood or wire.



With this 2-piece cap, place metal lid, with rubber side down, on top of jar. Screw band on firmly, and *do not tighten* it again even after the jar of food is taken from the boiling water.



3. Wash jars and lids clean in hot suds. Rinse in clean water. Place jars in a pan of warm water. This pan of water will be heated to boiling just before the jars are needed for filling.



With this "lightning" jar, fit rubber in place on ledge at top of the jar. Put on glass lid, then push the long wire clamp tight over top of lid. Leave short wire loose. After the jars of food have been boiled and taken out of the boiling water . . . push this short wire down.



4. Look over every tomato carefully. Use only the firm and ripe ones. A bad spot in one tomato may spoil a whole batch when canned.



5. Wash the tomatoes clean. Handle carefully so as not to bruise.



6. Put the tomatoes in a cloth, or a colander, and wash for about a minute in cold water, to loosen the skin.



9. Remove one jar at a time as needed for packing. Dip rubber rings and lids in boiling water just before putting them on the jars.



10. Fill hot jars with hot tomatoes. Cover with hot juice up to a half inch of the top. Work quickly. Don't let food stand around.



11. Add a teaspoon of salt to each jar.



14. With the 3-piece cap, shown in picture, fit rubber on glass lid. Then set lid, rubber side down, on jar.

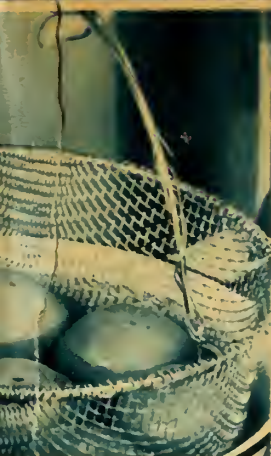


15. Screw on the metal band tight . . . then, using your thumb as a guide, turn back almost a quarter turn. Follow directions on page 1 for other kinds of caps.



16. Put jars on rack. Leave space between jars. Leave 2 inches above counting time when done.

M VINE TO JAR



a wire basket, a thin
Dip into boiling water
... then quickly into
the skins.



7. Remove stem ends, peel and quarter tomatoes. Cut only enough tomatoes to fill the jars you are going to can at one time.



8. Heat the tomatoes to boiling in their own juice. This shrinks them so you can get more into each jar. Meantime heat empty jars to boiling in a pan of water.



salt to each quart.



12. Work out the air bubbles with a knife blade. Add more juice if necessary.



13. Now wipe the jar rim with a clean, damp cloth. One speck of food may let air in and spoil the tomatoes.



ettle of boiling water.
ars. Have water 1 to
Put on lid. Start
ter boils briskly.



17. Keep jars in boiling water for 10 minutes. Count time exactly. Then take jars out and tighten metal band. See directions on page 1 for other kinds of caps.



18. Place jars well apart, top side up, on a folded cloth to cool. Keep them out of drafts, to prevent hot jars from cracking.

ing demonstration. Watch for notices in your newspaper.



19. Cool jars 24 hours, then test for leaks. Turn jar partly over in your hands. Don't rest jars on their heads. If a jar leaks, use the tomatoes as soon as possible.

20. Store the jars in a cool, dry dark place.



CAN SOME TOMATO JUICE, TOO

Soft tomatoes, not firm enough to can as tomatoes and yet not overripe, make excellent juice.

Remove stems, cut tomatoes into pieces, and simmer until softened. Put them through a sieve to strain out seeds and skins. Add 1 teaspoon of salt to each quart.

Reheat the tomato juice to boiling, then pour quickly into hot jars or bottles and fill to one-fourth inch of the top. Seal jars or bottles according to the kind of cap you have.

Now put the jars on a rack in a kettle of boiling water deep enough to bring the water well over the tops of the jars. Be sure to leave space between the jars. Put on the lid. Start counting time when the water boils briskly, and boil the jars of tomato juice for 15 minutes. For jars that need sealing after you take them from the boiling water, see directions on page 1.

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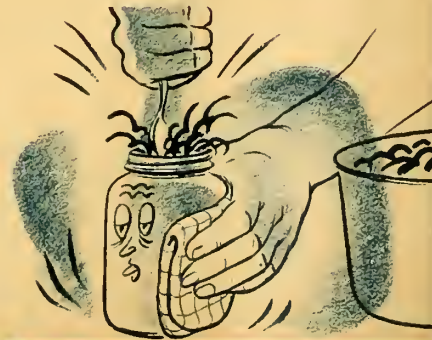
FOR WHATEVER YOU'RE CANNING, HERE ARE SOME CANNING DON'TS



Don't can wilted, over-ripe or partly spoiled food... it won't keep



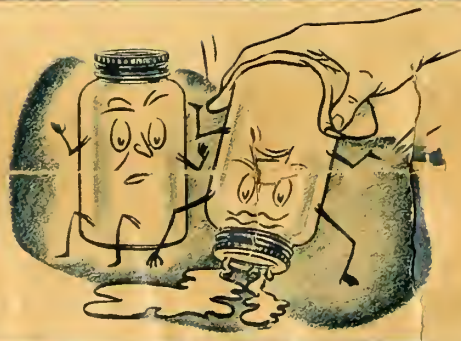
Don't prepare more than your canner will hold. Food spoils if it stands around.



Don't pack too tight... especially corn and greens. Tightly packed jars heat through too slowly.



Don't lose track of time... follow timetables to the minute for successful canning.



Don't stand hot jars on their heads... you may break the seal



Don't place hot jars on a cold surface or in a draft.

